[](http://www.bing.com/images/search?q=reading+terminal&view=detail&id=F9DC8CECD91622A7358A46DE05FC43FC87B6A608&first=0&FORM=IDFRIR)

**World Famous Cuisine**

**ANSWER KEY**

1. France \_8\_\_    1. Kitfo

2. Spain \_\_9\_    2. Quesadillas

3. Mexico \_\_2\_    3. Tandoor Roti

4. U.S.  \_\_5\_    4. Couscous

5. South Asia \_3\_\_    5. Cheesesteaks

6. Italy  \_\_6\_    6. Pesto

7. Ethiopia \_\_1\_    7. Tamales

8. Peru    \_\_7\_\_    8. Baguette

9. Poland \_\_10\_    9. Gazpacho

10. North Africa \_\_\_4   10. Pierogi

Kitfo-is a traditional dish found in [Ethiopian cuisine](http://en.wikipedia.org/wiki/Cuisine_of_Ethiopia). It consists of minced [raw](http://en.wikipedia.org/wiki/Raw_meat) [beef](http://en.wikipedia.org/wiki/Beef), marinated in [*mitmita*](http://en.wikipedia.org/wiki/Mitmita), a spicy chili powder based spice blend, and [*niter kibbeh*](http://en.wikipedia.org/wiki/Niter_kibbeh) (a [clarified butter](http://en.wikipedia.org/wiki/Clarified_butter) infused with herbs and spices).

Tandoor Roti-**Roti** is generally a [South Asian](http://en.wikipedia.org/wiki/South_Asia) bread made from stoneground wholemeal flour, traditionally known as [atta flour](http://en.wikipedia.org/wiki/Atta_flour), that originated and is consumed in [Pakistan](http://en.wikipedia.org/wiki/Pakistan), [Bangladesh](http://en.wikipedia.org/wiki/Bangladesh), [Nepal](http://en.wikipedia.org/wiki/Nepal) and [Sri Lanka](http://en.wikipedia.org/wiki/Sri_Lanka).

Couscous-is a [Berber](http://en.wikipedia.org/wiki/Berber_cuisine) dish of [semolina](http://en.wikipedia.org/wiki/Semolina) traditionally served with a meat or vegetable stew spooned over it. Couscous is a [staple food](http://en.wikipedia.org/wiki/Staple_food) throughout [Algeria](http://en.wikipedia.org/wiki/Algeria), [Morocco](http://en.wikipedia.org/wiki/Morocco), [Tunisia](http://en.wikipedia.org/wiki/Tunisia) and [Libya](http://en.wikipedia.org/wiki/Libya).

Gazpacho-cold tomato soup from Spain